



Here's the complete recipe for Texas-Style Brisket, inspired by Gordon Ramsay

Ingredients:

- 1 brisket (about 12-14 pounds)
- 1 cup kosher salt
- 1 cup coarse black pepper
- 1 tablespoon garlic powder (optional)
- 1 gallon water
- 1 cup apple cider vinegar
- 1 cup Worcestershire sauce
- 1/2 cup brown sugar
- 1/4 cup hot sauce (optional)
- 1 pound pecan wood chips
- Optional: Your favorite barbecue rub (for an extra layer of flavor)

Instructions:

1. **Trim the brisket:** Remove any excess fat and trim the brisket to a uniform thickness. Gordon Ramsay emphasizes the importance of a clean, evenly trimmed brisket for optimal cooking and presentation.
2. **Season the brisket:** Rub the brisket with the salt, pepper, and garlic powder. If using a homemade or store-bought rub, apply it at this stage. Gordon Ramsay often uses a bold, flavorful rub for his brisket.
3. **Make the brisket rub:** In a small bowl, whisk together the water, apple cider vinegar, Worcestershire sauce, brown sugar, and hot sauce. This creates a flavorful marinade that will add depth to the brisket.
4. **Smoke the brisket:** Preheat your smoker to 225°F. Add the pecan wood chips and place the brisket on the smoker, fat side up. Smoke for 4-5 hours, or until the internal temperature of the brisket reaches 160°F. This slow cooking process allows the smoke to infuse the brisket and develop a rich flavor profile.
5. **Wrap the brisket:** Remove the brisket from the smoker and wrap it tightly in foil or butcher paper. This helps to retain moisture and ensure even cooking.
6. **Return to the smoker:** Place the wrapped brisket back in the smoker and cook for an additional 2-3 hours, or until the internal temperature of the brisket reaches 203°F. This longer cooking time allows the brisket to become tender and fall apart.



7. **Rest the brisket:** Remove the brisket from the smoker and let it rest for at least 30 minutes before slicing. This allows the juices to redistribute throughout the meat, ensuring that each slice is juicy and flavorful.

Tips:

- **Choose a good quality brisket:** The quality of the brisket will make a big difference in the final product. Look for a brisket that has a good amount of marbling.
- **Don't be afraid to experiment with different rubs:** There are many different brisket rubs out there. Feel free to experiment and find one that you like, or create your own based on Gordon Ramsay's bold flavor profiles.
- **Be patient:** Smoking a brisket takes time. Don't rush the process or try to peek at the brisket too often.
- **Let the brisket rest:** After you've smoked the brisket, let it rest for at least 30 minutes before slicing. This will help the juices to redistribute throughout the meat.
- **Slicing the brisket:** When you're ready to slice the brisket, cut it across the grain into thin slices. This will help to keep the brisket moist and tender.

Serving suggestions:

Brisket is a versatile dish that can be served in a variety of ways. Here are a few suggestions:

- Serve brisket on its own with a side of pickles and onions.
- Make brisket sandwiches with toasted bread and your favorite barbecue sauce.
- Use brisket to make chili, enchiladas, or tacos.

Additional tips from Gordon Ramsay:

- **Don't be afraid to use a meat thermometer:** This will help you ensure that the brisket is cooked to perfection.
- **Baste the brisket frequently:** This will help to keep the brisket moist and flavorful.
- **Let the brisket rest for at least an hour before slicing:** This will allow the juices to redistribute throughout the meat, making it even more tender and flavorful.

I hope this recipe helps you create a delicious and smoky Texas-style brisket that would make Gordon Ramsay proud! Remember, the key to a great brisket is patience and attention to detail. So, fire up your smoker and enjoy the process!